

The Open Season for Straws Begins Wednesday



Better "bag" one tomorrow while selections are still complete and have it ready to wear on "Straw Hat Day"—May 13.

N. B.—If it's warm Sunday, you will find it comfortable, too.

Ed Kelly

Store for Men
Cabrillo Ave. Torrance

**"Many Thanks, Friends
for your kind words"**

Your warm words of appreciation and good will as expressed in last Tuesday's Torrance Herald have touched us deeply.

We will strive to merit the continuance of your friendship by "carrying on" in the future as we have in the past.

Faithfully yours,
JAMES W. POST,
President.

First National Bank
of Torrance

RESOURCES OVER ONE MILLION DOLLARS

JOB PRINTING

We can furnish anything you need—
When you want it—the way you like it

TORRANCE HERALD

MARKET BASKET

Good Things To Eat and Where To Get Them. Watch for This Page Every Friday

WIFE SAVERS

BY
MRS. MARY MORTON

Baked Spinach.—One cup of cooked spinach, one tablespoon mild grated cream cheese, one-half cup buttered crumbs, two hard-cooked eggs, one-half cup white sauce, salt and paprika. Place half of the crumbs in bottom of a small bake dish and cover with half of the spinach and then one of the eggs sliced lengthwise. Season the white sauce with salt and paprika, add the cheese, and pour half of this over the eggs; then add another layer of spinach and egg and pour over the remainder of the white sauce. Cover with buttered crumbs. Bake in a quick oven until a nice brown on top. This makes three services.

Cream of Spinach Soup.—One cup spinach juice, one-half cup milk, one tablespoon flour, one tablespoon minced chives or onion, tablespoon minced parsley, one-half cup cream, salt and paprika, one-eighth teaspoon sugar.

Place spinach juice over the fire, add the milk, parsley and onion or chives, and simmer for ten minutes. Blend the flour into the cream, and stir into the hot soup. Boil up and then season with salt and pepper or paprika to taste.

TO DRY WET SHOES

To dry a shoe properly it must be done not too quickly, and in a very moderate heat. Before the drying gets too far along take the shoe between the hands and rub the leather back into its original pliancy. Sometimes it may be best to rub in a bit of oil with a cloth. Too much oil or grease, however, tends to prevent the evaporation of perspiration when the shoe is worn, and this, of course, is bad for the general health.

If a shoe has been dried badly and hardened into stiff, board-like angles, something usually can be done to soften up the leather and restore it to its original pliancy by wetting the shoe again and going through a more careful process of drying, allowing plenty of time and taking the simple precautions just described.

Baked Rhubarb.—Six boiled prunes (stoned), one-half cup sugar, one pint sugar, one pint rhubarb, buttered crumbs.

Place just a few buttered crumbs in bottom of bake dish and put in the rhubarb and the prunes cut up into halves. Sprinkle each layer of rhubarb with sugar and a little cinnamon. Cover with a few buttered crumbs and bake in oven until rhubarb is tender. Raisins, dates or figs may be used instead of prunes.

Potato-Cucumber Salad.—One cup cold diced potatoes, one tablespoon minced chives, one small cucumber, two hard-cooked eggs, mayonnaise dressing, pimento for garnish. Dice the cucumber and add

to the potato, and add the egg chopped. Dress with mayonnaise and heap up on lettuce or cress. Garnish with pimento.

Oak Hill Potatoes.—Four cold boiled potatoes, six hard-boiled eggs, salt, pepper, two cups of thin white sauce made as follows: Two cups milk, four tablespoons butter, three tablespoons flour, one-half teaspoon salt and a little pepper or paprika. Cut potatoes and eggs into dice, or slice, mix with white sauce, pour into buttered baking dish, sprinkle top with crumbs, and bake in oven for fifteen or twenty minutes. A little grated cheese may be added to the crumbs.

Beet Relish.—One quart of cooked beets (chopped), one quart shredded cabbage, one

cup brown sugar, one tablespoon salt, one-half teaspoon black pepper, one-half cup grated horseradish. Cover with vinegar.

Tomato Soup.—One can tomatoes, one pint boiling water, one tablespoon minced onions, one small red pepper (if desired), one teaspoon salt, one tablespoon sugar, one tablespoon butter, one tablespoon flour. Put tomatoes, onion, pepper and water over the fire and strain gently fifteen minutes, then strain through a sieve. Return to the stew pan, add salt and sugar, and thicken with the flour and butter rubbed together. Black pepper may be used if preferred.

CLEANING HINT

The best method of cleaning a varnished floor is to sweep it with a soft brush, mop or broom covered with a cotton flannel bag, and then rub with a cloth mop slightly moistened with floor oil or kerosene. The oil gradually dries out of varnish after it has been applied to wood, and unless restored by an occasional rubbing with an oiled cloth the varnish becomes

exceedingly hard and brittle. Only enough oil to moisten the cloth or mop should be used, however, for if any remains on the surface it catches dust and darkens the wood. Good floor oils can easily be mixed at home. One part boiled linseed oil thinned with three parts turpentine makes an excellent floor oil. One part light motor or engine oil combined with four parts of kerosene gives results similar to those from commercial kinds. The light motor oil recommended must not be confused with the heavy, less highly refined kinds that contain dark sediment.

Sugar Cookies.—One scant cup butter, one heaping cup sugar, two eggs, eight teaspoons milk, one-half teaspoon soda, one teaspoon cream tartar. Roll soft.

AMERICAN FRUIT MARKET

Corner Carson and Gramercy
We Deliver Phone 283

For Saturday we will have a big assortment of fresh, crisp Fruits and Vegetables fresh from the field to your table. Everything sold by us is GUARANTEED to give you satisfaction.

- | | |
|--------------------------|---|
| VEGETABLES | EVERYTHING MARKED AT LOWEST MARKET PRICE |
| Carrots 3 bunches | |
| Turnips 10c | |
| Beets | |
| Spinach | |
| Asparagus | No. 1 New Spuds, lb.....5c |
| Green Peas | No. 2 New Spuds, 6 lbs.....25c |
| Green Beans | FRESH FRUITS |
| Summer Squash | Apricots, lb.....15c |
| Cucumbers | Fancy Cherries, lb.....25c |
| Bell Peppers | Strawberries.....Market |
| Tomatoes | Fresh from the Field |
| Artichokes | Arkansas Black Apples |
| Raspberries | Winesap Apples |
| Rhubarb | Newton Pippins |
| Cauliflower | Rome Beauty |
| Celery | Bananas, 3 lbs.....25c |
| Cabbage | Oranges, per doz.....15c, 20c, 30c, 40c |
| Radishes | |
| Lettuce | |

Phone Your Orders Early—Phone 283

CHOICE



Choice roasts, chops, and ham can be found in our sanitary butcher shop. Experienced men who know meat values attend to your wants here. We have arranged everything for the convenience of the housewife who wants the best for her table. Give us a trial.

"Shop Here and Save"

Harry Warren Meat Market

WITH W. A. RENN
CARSON ST., TORRANCE PHONE 218

MEATS

Are You Perplexed To Know What to Get for Dinner?

A trip to Renn's will suggest many uncommon delicacies that you would only expect to find at the best stores of metropolitan cities;

For Instance: We have a full line of Imported Goods, including Anchovies, Caviar, Peas, String Beans, Marmalade, Chutney, Parson Cheese, Walnut Catsup, Mushroom Catsup; and over a dozen varieties of Cheese.

New Comers to Torrance: May avail themselves of the convenience of charge accounts by making satisfactory arrangements with our credit manager.

WE SOLICIT AND DELIVER

"Everything to Eat"

W. A. RENN

1929-31 Carson St. Phone 218
Torrance

SATURDAY MEAT SPECIALS

- Shoulder Pork, by whole.....20c
- Pot Roasts.....22c, 20c and 18c
- Hamburger—We make it, we don't collect it.....18c
- 2 lbs. for 35c

- Legs of Lamb.....35c
- Lard, 2 lbs. for.....45c

World famous Swift's Premium Hams Are Always on Hand and Always Appreciated

OUR No. 1 STEER BEEF Has One-Third MORE Food Value than ordinary cow beef. It pays to buy it.

Rock Bottom Market

Daley Store, Cabrillo Ave., Torrance
L. OTT, Proprietor

BETTER QUALITY Quality Market CHEAPER PRICES

2205 Redondo Blvd., Corner Portola Av., Torrance. Phone 93-W



We carry only the best steer beef, milk lamb and veal, corn fed pork and fresh dressed local chickens.

Specials for Saturday
Boneless Veal Roast, 25c lb.
Boneless Rolled Beef Roast, 25c lb.
Fresh ground Liberty Steak, 15c lb.
Sliced Eastern Bacon, 35c lb.

Full line of lunch meats at reasonable prices. Try our home made pimento salad—a perfect sandwich spread—50c lb.



Kraut, large cans, 2½ lbs., 10c
Prunes
3 lbs. for 25c
Special Coffee, lb., 44c
Ben-Hur Soap, 10 bars, 40c
Many Other Specials Not Listed Above

Fresh Black Cherries and Strawberries
Full line of Fresh Vegetables



There is No Waste to our FRUITS AND VEGETABLES

We sell only first quality fruits, believing our customers appreciate that it pays to buy good fruits and vegetables. The only true economy is good quality.

Trade at the Quality, where you get real worth

Combined Buying Power at 160 Stores



Your local Store is on Cabrillo St. at Carson St.

Chas. M. Inman, Resident Manager

Our Specials for Saturday, May 9th, are truly money savers and can not help but appeal to the thrifty housewife who knows that "a stitch in time is a nickel saved." In our Help Yourself Grocery Department you can find:

- | | |
|---|--|
| STANDARD PEAS
2 for 25c | FRUITS AND VEGETABLES |
| No. 2 Cans SLICED PEACHES
2 for 29c | RUSSET POTATOES
8½ lbs. for 25c |
| No. 2 Cans CAL. ASPARAGUS
2 for 35c | BURBANK POTATOES
7 lbs. for 25c |
| No. 2 Cans GREEN STRING BEANS
2 for 25c. | NEW POTATOES
6 lbs. for 25c |
| No. 2 Cans BROKEN SLICED PINEAPPLE
3 for 50c | BANANAS
3 lbs for 25c |
| No. 2 Cans DEL MONTE CROSBY CORN
15c each | APPLES |
| OLD-FASHIONED CHOCOLATE DROPS
2 lbs. for 35c | NEWTON PIPPINS
4 lbs. for 25c |
| | ROME BEAUTIES
3 lbs. for 25c |
| | Strictly Fresh, Local Ranch Eggs . . . 38c doz. |

Eat with Hughey

HE'LL GIVE YOU THE RIGHT FOOD, THE WAY YOU LIKE IT

- Toasted Sandwiches
- Home Made Pie
- Soup
- Special Hot Dishes
- Dainty Salads
- Cold Plate Lunches
- Best Coffee in Town

Lunches Sent Out

"HUGHEY" G. MEYER'S

THE AMERICAN

FOUNTAIN LUNCH
Carson Street
Torrance

Open 'Til Midnight